

HOTHOUSE

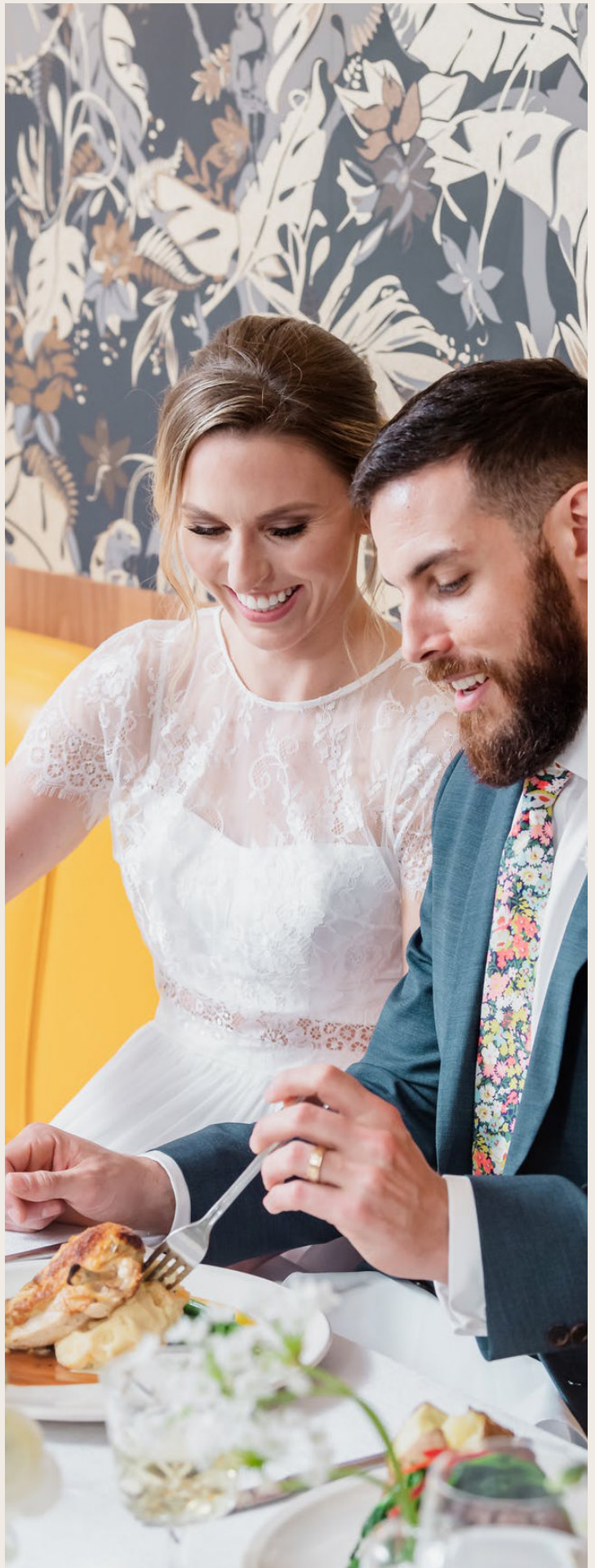
# WEDDING PACKAGE

2023



35 Church St, Toronto, ON M5E 1T3, Canada  
416.366.7800 | [Events@hothouserestaurant.com](mailto:Events@hothouserestaurant.com)









# HOTHOUSE MENU ONE

## To Share

### ARANCINI

Saffron scented arborio rice, white wine, chicken broth,  
Parmesan Reggiano stuffed with smoked cheddar lightly fried  
served with tomato basil sauce

## To Start

### MARKET SALAD

Grape tomatoes, celeriac, watermelon radish, baby lettuce,  
onion sprouts, balsamic vinaigrette

## Main

### RAINBOW TROUT

Pan-seared filet, meuniere butter, new potatoes,  
seasonal vegetables

or

### MARSALA CHICKEN SUPREME

Supreme of chicken breast, roasted cremini mushroom &  
Marsala wine sauce, seasonal vegetables, leek  
& mascarpone mashed potatoes

or

### BUTTERNUT SQUASH RAVIOLI

Fresh pasta stuffed with roasted butternut squash and ricotta  
cheese topped with a braised leek, sundried tomato  
and basil sauce

## Dessert

### VANILLA SCENTED CRÈME BRULEE

\$49 / GUEST



# HOTHOUSE MENU TWO

## To Share

### MEZZE PLATTER

Baba ghanoush, labneh, hummus, house-pickled turnips, cornichons, roasted red peppers, grilled naan bread with za'atar spice

## To Start

### CHOPPED SALAD

Romaine, tomatoes, red onion, avocado, bacon, blue cheese dressing

or

### CHEF'S DAILY SOUP CREATION

## Main

### STEAK FRITES

8oz AAA New York Striploin steak, thyme shallot demi-glace, hand cut rosemary seasoned frites

or

### CHICKEN CORDON BLEU

Supreme of chicken stuffed with Prosciutto cotto and gruyere cheese baked and served with a creamy Dijon sauce, seasonal vegetables, Yukon gold mashed potato

or

### SALMON WELLINGTON

Atlantic salmon filet on a bed of wilted spinach and creamy leeks wrapped in puff pastry, served with seasonal vegetables and dill roasted potatoes

or

### POLENTA WITH WILD MUSHROOM RAGU (V)

Creamy soft polenta served with rich wild mushroom RAGÚ

## Dessert

### CHOCOLAT POT DE CREME

\$59 / GUEST





# HOTHOUSE MENU THREE

## To Share

### CRAB CAKES & CALAMARI

Lightly fried calamari dusted in potato starch.  
Blue crab claw meat, tarragon, roasted red pepper and  
green onion, lightly fried, served with preserved lemon aioli

## To Start

### ROASTED BEET AND GOAT CHEESE SALAD

Baby greens, roasted beets, goat cheese and toasted  
walnuts with a tarragon vinaigrette

or

### HOTHOUSE CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and  
Chef Curt's roasted garlic Caesar dressing

## Main

### FILET MIGNON

7oz AAA bacon-wrapped filet mignon,  
porcini mushroom & port wine demi,  
baked potato, seasonal vegetables

or

### SUPREME OF CHICKEN

Stuffed with wilted spinach, goats  
cheese, toasted pine nuts baked and  
served with a thyme jus, Yukon gold  
mashed potato and seasonal vegetable

### ARCTIC CHAR

Pan-seared filet, saffron beurre blanc,  
seasonal vegetables, wild rice pilaf

or

### MUSHROOM WELLINGTON (V)

Portobello mushroom cap, mushroom  
duxelles, pecorino cheese wrapped  
in puff pastry baked till golden brown  
served with Yukon gold mashed potato  
seasonal vegetable, light jus

## Dessert

### HOTHOUSE SIGNATURE TIRAMISU

\$72 / GUEST

Upgrade Option on Next Page





# HOTHOUSE UPGRADE OPTION

UPGRADE ANY OF YOUR PACKAGES TO INCLUDE  
THE FOLLOWING FOR \$33 PER PERSON

Prosecco Toast for Each Guest

**Passed Appetizers**

Wild Mushroom Crostini

Asian Vegetable Spring Rolls w/ Sweet & Tangy Dipping Sauce

Mini Crabcakes served with a preserved lemon and serrano chili aioli

Coffee, Tea, Sparkling Water, Soft Drinks

2 Bottles of Wine Per Table (Tables of 8)



Welcome to HOTHOUSE, one of Toronto’s destination food & wine eateries. Over the past 25 years, we have established an outstanding reputation for our commitment and dedication to providing only the best in food, wine and service.

We strive to make your wedding celebration affordable and stress-free by providing cost-friendly menus, versatile event spaces and the assistance of our Events Manager every step of the way. We invite you to join us and experience the home of hospitality.

**VENUE SPACES AND CAPACITIES**

<b>EVENT SPACE</b>	<b>SEATED MEAL</b>	<b>COCKTAIL RECEPTION</b>
<b>BOARD ROOM</b>	<b>40</b>	<b>50</b>
<b>MEZZANINE/ ATRIUM</b>	<b>120</b>	<b>150</b>
<b>MIN. GUEST COUNT FOR MEZZANINE/ ATRIUM</b>	<b>65</b>	<b>75</b>
<b>COURTYARD</b> (Combined space)	<b>170</b>	<b>275</b>



**HOTHOUSE** quickly adapts into the perfect reception venue for a sit-down meal up to 170 guests or cocktail reception for 275. We take the stress out of planning your big day—and the best part is it's affordable! Our Events Manager will work with you throughout the process to make your special day a success.

### **SET-UP FEE**

**(Your event is scheduled for 5 hours)**

Included — Access to the space 1 hour before your start time

\$250 — Access to the space 2 hours before your start time

\$200 — For each additional hour of setup you need beyond 2 hours

### **SELECTING A MENU AND CUSTOM ARRANGEMENTS**

Our prix fixe menus offer a wide assortment of items for your guests and have been prepared to meet your needs. They offer variety and top quality selections, with timely preparation and service schedules in mind. Substitutions or special diets can be easily accommodated with prior notice. We are pleased to also offer customized selections to meet your group's preferences and budget. Menu items are based on current selections with prices/items subject to change throughout the year based on seasonal availability and market prices.

### **OUTSIDE FOOD AND BEVERAGE**

No outside food or beverages are allowed with the exception of a wedding cake. There is a \$3 per person cake cutting fee.

### **MENU TASTINGS**

Menu tastings are complimentary to the couple and can be booked once a deposit has been made and upon request. Tastings will take place 3-4 weeks prior to your event date to ensure you are sampling the most current version of your menu. Please note there are no menu tastings on hors d'oeuvres.

Reservations can be made by contacting our Events Manager at

**events@houserestaurant.com**

### **BEVERAGE SERVICE OPTIONS**

1) Soft Bar \$5 per guest – Unlimited Q Water, soft drinks, coffee, tea

2) Cash Bar – Guests are responsible for their own drink purchases

3) Host Bar – Beverages are charged based on consumption at their listed menu price to the host's bill

Restrictions can be made by the host in terms of what they would like to offer to the guests. Details would be discussed with the Events Manager.

### **MUSIC**

A live DJ can be booked and supplied by the host or the restaurant as needed. We reserve the right to limit the volume of music that may negatively affect the other patrons or residents upstairs. Music will be monitored by the Manager on duty. DJs must supply all their own equipment and speakers and ensure profanity is eliminated.

### **WHAT WE PROVIDE**

All tables, chairs, cutlery, and glassware are included. Staff for your event are supplied at no extra charge. Upon request, we can supply a podium and microphone for \$50, or projector and screen for \$50. Linens, décor, floral arrangements etc. are provided by the host. We have a good relationship with a local florist and a sophisticated Linen company. We can introduce you to the florist and you can work with them to fulfill your wishes. We can order any linens you require and you will be charged "our cost" for any linen requirements provided. Deliveries and set up can occur within the 2-hour set up time (or prior if additional time has been purchased). Special arrangements can be made with the Events Manager.

**events@houserestaurant.com**

## DEPOSIT AND PAYMENT TERMS

In order to finalize booking of your event and event date, you'll need a signed booking contract and a deposit of 25% of the estimated cost at time of signing. Two more deposits of 25% will be due 90 and 30 days before your date, respectively. At the end of the wedding, those deposits will be deducted from the final bill before any payments are needed.

## ONSITE CONTACT

On your special day, your site contact will be the restaurant manager on duty. We will do our best to allow for our Events Manager to be present upon arrival to your reception.

## KEY DATES TO REMEMBER:

90 days before the wedding — your second 25% deposit will be due

30 days before the wedding — your final 25% deposit will be due, along with your confirmed guest count. This is the last day to change your food & beverage menus.

***Reminder that no reservations are deemed confirmed until the Events Manager has received a deposit, signed contract, and completed credit card form.***

## PARKING

Underground paid parking is available off of Church Street between King and Front at INDIGO. There is also a Green P Parking Lot at Church and Esplanade.

## CANCELLATIONS

We understand plans change and we do our best to accommodate. Any cancellation made more than 90 days before your wedding date is eligible for a full refund of your deposit. Inside of 90 days, the deposit is applicable in full to your next booking with us. Only a cancellation made less than 30 days before the wedding will result in forfeiting your deposit.

## TAXES AND OTHER CHARGES

All goods and services provided are subject to a 13% Goods and service tax, 20% gratuity, and a 3% administration fee

## INQUIRIES AND BOOKING INFORMATION:

**[events@hothouserestaurant.com](mailto:events@hothouserestaurant.com)**

**416-366-7800**





EST. 1994

# HOTHOUSE

AT THE  
*ST. LAWRENCE*

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